PRODUCT GUIDE
MODEL 463724512

COMBINATION GAS/CHARCOAL GRILL

For support and to register your grill, please visit us at **www.charbroil.com**

If you have questions or need assistance during assembly, please call 1-800-241-7548.

IMPORTANT: Fill out the product record information below.

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____

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Assembly instructions © 2012 01/24/12 • 42804825

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Follow all warnings and instructions when using the appliance.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

WARNING

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.

DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

WARNING

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

CAUTION

For residential use only. Do not use for commercial cooking.

THIS GRILL IS FOR OUTDOOR USE ONLY.

⚠ CAUTION:

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

⚠ WARNING:

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

WARNING

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. If your grill is Dual Fuel ready, a conversion kit must be purchased for use with natural gas.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

WARNING

Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

NOTE: DO NOT over tighten screws and washers that come into contact with porcelain coated surfaces. Over tightening may cause the porcelain coating to crack and break, resulting in exposed metal that will be prone to rust.

CAUTION

Using pots larger than 6 quarts in capacity could exceed weight limit of the side burner shelf or side shelf, resulting in failure of grill cart components.

WARNING

- Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.
- Keep children and pets away.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

CHARCOAL GRILL - PREPARATION

PREPARING TO USE THE CHARCOAL SIDE OF YOUR GRILL

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

- Brush all interior surfaces including grills and grates with vegetable cooking oil.
- Build a small fire on the charcoal pan, being sure not to lay coals against the walls.
- Close lid, position butterfly dampers at approximately one quarter turn open. This burn should be sustained for at least two hours. Begin increasing the temperature by opening the butterfly dampers halfway and adding more charcoal. Your grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE GRILL!

Please see information regarding Uncoated Cast Iron Grates and Cooking Tools below.

First Time Use:

Before using a cast iron grate or other cast iron cooking tool, wash it thoroughly with a mild dishwashing liquid to remove the protective wax coating applied for shipping. Rinse with hot water and dry completely with a soft cloth or paper towel. NEVER ALLOW TO DRAIN DRY OR WASH IN A DISHWASHER. Now season the grates to prevent rust and sticking.

Seasoning:

A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over the entire surface, including all corners, with a paper towel. Do not use salted fats such as butter or margarine. Preheat grill for 15 minutes; carefully place grates in the grill. Allow the grill to heat grates for 1 to 1 ½ hours. Allow the fire to burn out on its own, and leave cooking grates in grill until they are cool. Your cast iron cooking grates are now ready to use.

To Prevent Rusting:

Re-season your grates frequently, particularly when new. If rust occurs, it is an indication that the grates have not been seasoned enough or the seasoning has been burned off. Clean with a heavy brush like Char-Broil's Brush Hawg. Reapply vegetable shortening and heat as indicated above to re-season the grates.

Maintenance:

Do not do a burn-off after you grill, but rather leave the cooking residues on the grates to keep a protective coating on the cast iron. Do a burn-off just before you grill. The more you use your cast iron grates, the easier the maintenance will be. Store in a dry place. If you store your grates for an extended period of time, grease very lightly with vegetable shortening, then wipe dry with a paper towel.

GRILLING

Charcoal is recommended, however, wood or a combination of both may be used as the fuel source for grilling with the fuel source placed and ignited on the charcoal pan. Do not build too large of a fire. We recommend starting a fire with no more than 2 pounds of charcoal (approximately 30 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate on the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. NEVER PAINT THE INTERIOR OF THE UNIT.

Cooking Surface: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

CHARCOAL GRILL - COOKING TIPS

Building Your Fire

1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal pan. We recommend using 2 pounds (approximately 30 briquettes) to start your fire, adding more as needed.

2.) If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.

3.) After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. ***Always light the fire with the grill lid open.*** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.

4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.

5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).

6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

****Always use caution when handling hot coals to prevent injury.***

Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

THE HEAT OF THE COALS

	seconds you can hold the palm of your hand 4 inches above the coals	temperature range (F°)	visual cues
HOT COALS	2	400 to 450	barely covered with gray ash; deep red glow
MODERATELY HOT TO HOT COALS	3	375 to 450	thin coating of gray ash; deep red glow
MODERATELY HOT COALS	4	325 to 375	significant coating of gray ash; red glow
MODERATELY COOL COALS	5	300 to 325	thick coating of gray ash; dull red glow

Direct and Indirect Grilling

Direct Grilling - For most grilling, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for relatively quick-cooking items such as hamburgers, steaks and most seafood. The single layer of coals emits even, steady heat, whether the grill lid is open or closed, and represents the way most people grill. For more control, pile some of the coals on one side of the grill where they will emit intense heat. You can move the food around on the grill, setting it over the very hot coals when you want to sear it or when a thick piece needs to cook a little more quickly. You can also use the adjustable charcoal grate and dampers to control the temperature in your grill.

Indirect Grilling - For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in a covered grill. For indirect cooking, the coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking. To make the heat as even as possible, construct two piles of coals. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes clean-up a little easier and reduces the possibility of flare-ups. (Remember to keep a spray bottle filled with water on hand to extinguish any flare-ups.) Once you get used to the indirect method, you may prefer to use it for more grilling tasks. Although it may take a little longer, it is an excellent cooking method and a sure way to prevent the food from burning and to promote even cooking.

Grilling with Wood Chips/Wood Chunks

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

Our Recommendations:

Chicken - Alder, Apple, Hickory, Mesquite, Sassafras, Grapevines
Beef - Hickory, Mesquite, Oak, Grapevines
Pork - Fruitwoods, Hickory, Oak, Sassafras
Lamb - Fruitwoods, Mesquite
Veal - Fruitwoods, Grapevines
Seafood - Alder, Mesquite, Sassafras, Grapevines
Vegetables – Mesquite

USDA Recommended
Internal Cooking Temperatures

Ground Meat	
Beef, Pork, Veal, Lamb	160°F
Turkey, Chicken	165°F
Fresh Beef, Veal, Lamb	
Medium Rare	145°F
(let stand 3 minutes before cutting)	
Medium	160°F
Well Done	170°F
Poultry	
Chicken & Turkey, whole	165°F
Poultry Parts	165°F
Duck & Goose	165°F
Fresh Pork	
Medium Rare	145°F
(let stand 3 minutes before cutting)	
Medium	160°F
Well Done	170°F

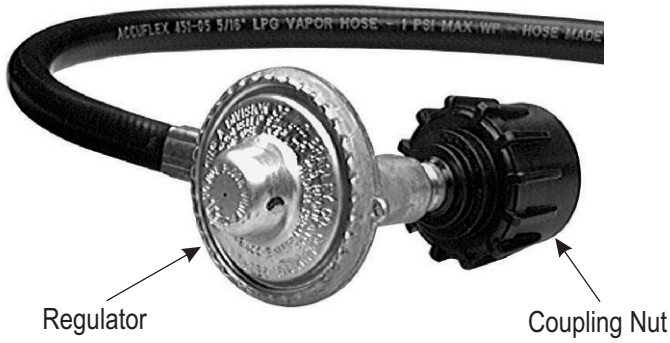
GRILLING GUIDE - GAS GRILL – Getting Started

First Time Use
Read your Assembly Manual and ensure the grill is put together properly. Remove all Point-of-Purchase advertising material from all grill surfaces before first use. We recommend operating your grill on its highest setting for 15-20 minutes prior to your first use. This aids in removing the oils used during manufacturing.

Lava Rock / Briquettes
This gas grill has been designed, engineered, and tested to be used with flame tamers or heat distribution plates to provide more even heating, improve the cleaning process, and reduce flare-ups. The addition of after market lava rocks, charcoal, or briquettes of any type will cause poor combustion and increase the likelihood of a grease fire, and is not recommended. Using briquettes, lava rock, or charcoal in this grill will void your warranty. For extra smoke flavor, we recommend using a smoker box with wood chips.

Temperature
The temperature gauge in the hood of your new grill measures air temperature. The air temperature inside your grill will never be as hot as the temperature at the cooking surface.

Note: Since 1995, all regulators (the part that attaches to the gas tank to regulate the flow of gas) have included a safety feature that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the grill control knob before you turn on the LP tank valve. If the gas regulator safety feature activates, the grill will only reach temperatures between 250°F and 300°F even with all burners on the high setting.



If your grill is not getting hotter than 250°F to 300°F these steps should be taken first to reset the gas regulator safety device:
1. Open the grill lid.
2. Turn off all knobs on the control panel in front.
3. Turn off the tank knob.
4. Disconnect the regulator from the LP tank.
5. Wait 30 seconds.
6. Reconnect the regulator to the LP tank.
7. Slowly open the LP tank knob all the way. Do not put excessive force on the valve at the full open position to avoid damaging the valve.
8. Turn on the appropriate control knob and light the grill per the instructions on the control panel.

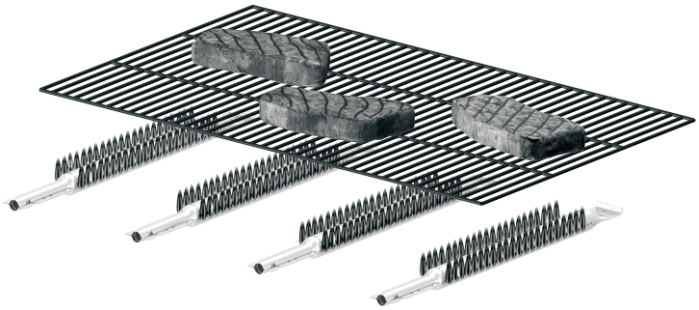
An illustration of this process is included in this Product Guide. See Troubleshooting section for additional information.

Pre-Heating Your Grill
Just like your home oven, your grill should be pre-heated to provide optimum performance. Pre-heat the grill on high for 10-15 minutes – longer if weather conditions require. Please refer to the lighting instructions inside the Product Guide if you have questions about how to light your grill. A match-light chain and hole is provided for your convenience.

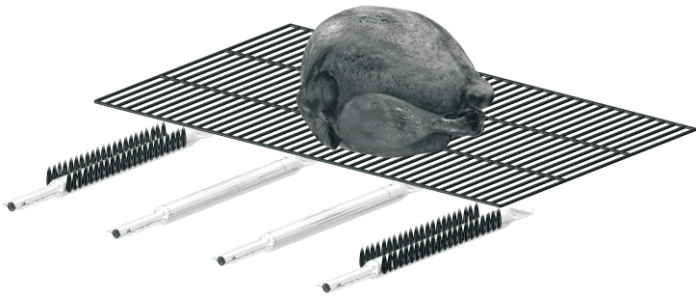
GRILLING GUIDE – Grilling 101

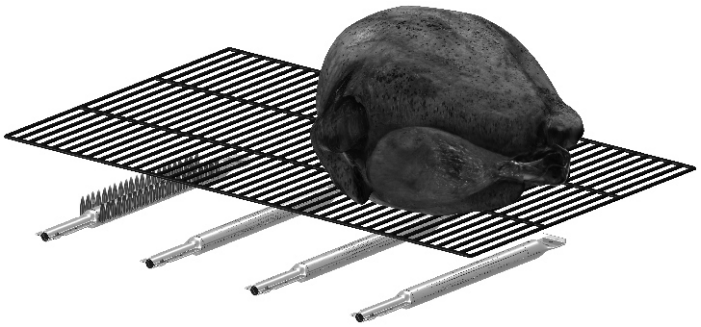
Outdoor grilling is really quite simple. You'll succeed with burgers, dogs, or steaks usually on your very first try. With experience, you will learn how to work with your grill, creating more imaginative meals all the time. This knowledge makes up the art of grilling. Before you start grilling, organize your food according to cooking technique and required cooking time, and optimize the use of your grilling area.

Direct Cooking
Direct cooking involves grilling your meat directly over high heat. It is perfect for searing steaks, chops, and other smaller pieces of meat and vegetables that quickly make their way to the table.

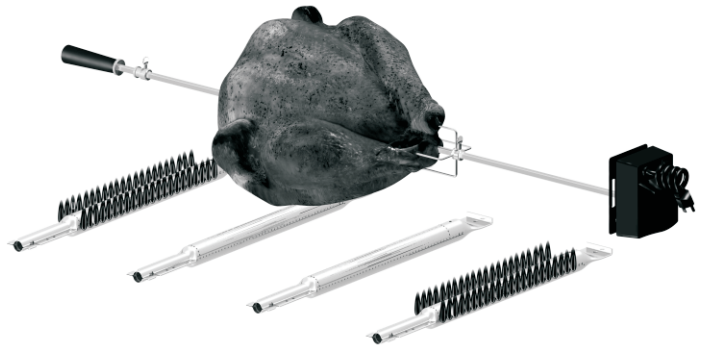


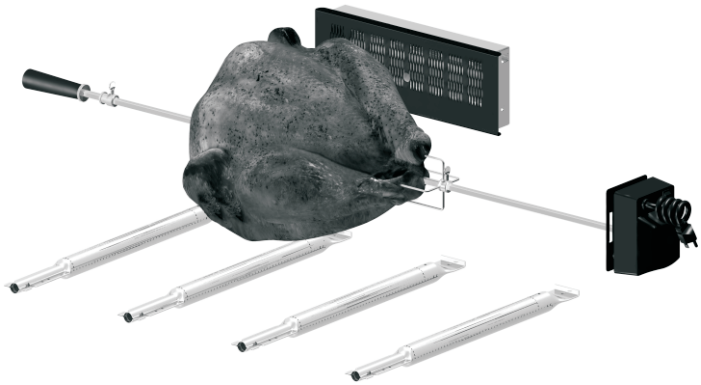
Indirect Cooking
Indirect cooking utilizes select burners to circulate heat throughout the grill, without direct contact between the meat and the flame. The meat is placed over the burner that is 'off'. This method is generally used to slow cook large cuts of meat and poultry. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.





Rotisserie Cooking
Rotisserie cooking is best for 'round' meat, such as large roasts, whole poultry, and pork. It generally requires an accessory motor and spit rod that allows the meat to be turned at a constant speed. Rotisserie cooking is best done in front of a special rotisserie burner, or utilizing an indirect cooking burner arrangement. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.





Food Safety
Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
Chill: Refrigerate prepared foods and leftovers promptly.

GRILLING GUIDE – Tips & Tricks

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

Internal Meat Temperatures
Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

USDA Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb, Steak, Roasts, & Whole Pork (with a 3 minute rest time)	145° F
Fish	145° F
Beef, Veal, Lamb, and Pork - Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck Whole, Pieces & Ground	165° F

Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on USDA standards for meat doneness. Check it out at www.isitdoneyet.gov

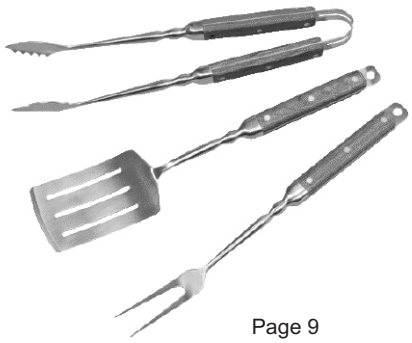
Sauces
Sauces containing sugars and fats can cause flare-ups, and your food may burn. In general, apply these sauces during the final 10 minutes of cooking. Keep in mind, use of excessive sauces or glazes will also require extra cleaning afterwards.

Marinades and Rubs
To enhance the flavor of grilled foods, a liquid marinade or dry rub can be used prior to cooking. Meat can be either soaked or injected with liquid marinade up to 24 hours prior to grilling. Dry rubs can be applied directly to the meat immediately before grilling.

Wood Chips
For extra smoke flavor when grilling, try adding wood chips. Soak the chips in water for approximately 30 minutes before adding to a smoke box or pan. Place smoke box or pan on top of the cooking grate above the flame. Turn grill on high until the wood starts to smoke. Reduce heat to desired temperature for cooking, and place food on cooking grate as desired. Close lid to retain more smoke. Hardwood varieties that work particularly well with grilled foods include Alder, Apple, Cherry, Grapevines, Hickory, Mesquite, Oak, Rosemary and Sassafras.

Skewers
Metal skewers should be flat, with long handles. Round skewers allow food to roll when turned, so it may not cook as evenly. Use metal skewers when cooking meat kabobs. Wooden skewers should be soaked in water for an hour before use, and are best used for quick cooking foods such as vegetables and fruits.

Utensils
Use tongs or a spatula to handle the food instead of a fork, and don't turn the food too often. Piercing the food with a fork will release juices that you want in the meat, and may cause flare-ups.



GRILLING GUIDE – Cleaning Your Grill

Why Clean?
We've all heard the saying, 'an ounce of prevention is worth a pound of cure.' This is great advice when it comes to keeping your grill clean.

Routine Care
Periodic cleaning of this grill is necessary, as grill fires can occur when grease and food debris collect in the bottom of the grill. After each use, remove any remaining food particles from the cooking grate and inside of the grill using a grill brush. Do this after the grill has cooled down, yet is still warm. It is much easier to clean food particles while warmth is still present, than after the food particles have completely cooled and hardened. This grill is not designed to be 'burned off' by closing the lid and turning the burners on High for an extended time. The excessive heat generated can cause leftover grease to catch fire, and can cause permanent damage to your grill.

General Cleaning
Plastic parts: Wash with warm soapy water and wipe dry. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

Porcelain surfaces: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or glass cleaner. Use non-abrasive scouring powder for stubborn stains.

Painted surfaces: Wash with mild detergent or non-abrasive cleaner and warm water. Wipe dry with a soft non-abrasive cloth.

Stainless steel surfaces: Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up. To maintain your grill's high quality appearance, wash with mild detergent and warm water, or use a stainless steel grill cleaner. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

Cooking surfaces: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Storing Your Grill
- Clean cooking grates.
- Store grill in dry location.
- When LP cylinder is connected to grill, store outdoors in a well ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if LP cylinder is turned off, disconnected, and removed from grill. Never store LP cylinder indoors.
- When removing grill from storage, follow the 'Cleaning the Burner Assembly' instructions in the Use and Care section of the Product Guide.

Critters
Spiders like to make their homes in the venturi tubes of grills. These must be inspected and cleaned regularly to ensure there are no blockages. Refer to the Use and Care portion of this Product Guide for complete information.

DANGER

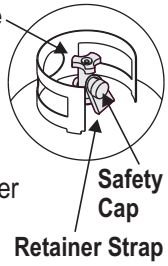
- **NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.**

- **Never fill a cylinder beyond 80% full.**
- **An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.**

LP Cylinder Removal, Transport and Storage

•Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

•A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.



•Do not store an LP cylinder in an area where children play.

LP Cylinder

•The LP cylinder used with your grill must meet the following requirements:

•Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.

•LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP cylinder collar for marking.

•LP cylinder valve must have:

- •Type 1 outlet compatible with regulator or grill.
- •Safety relief valve.
- •UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**

OPD Hand Wheel

•LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.

LP cylinder in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

•LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.

•LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Filling

•Use only licensed and experienced dealers.

•LP dealer **must purge new cylinder** before filling.

•Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.

•A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

•Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.

•To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under “Gas Companies” for nearest certified LP dealers.

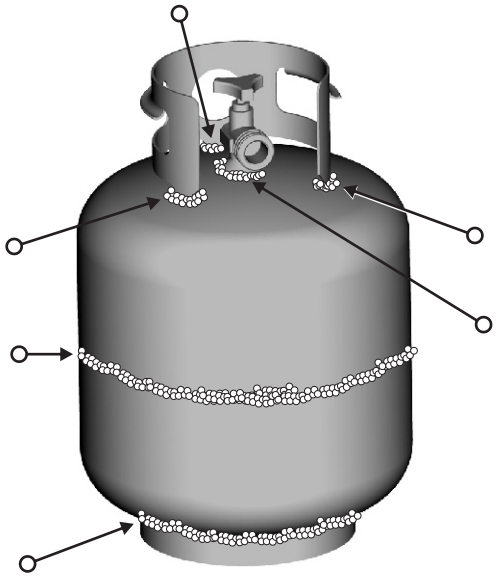
LP Cylinder Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- **Do not use household cleaning agents.** Damage to gas train components can result.

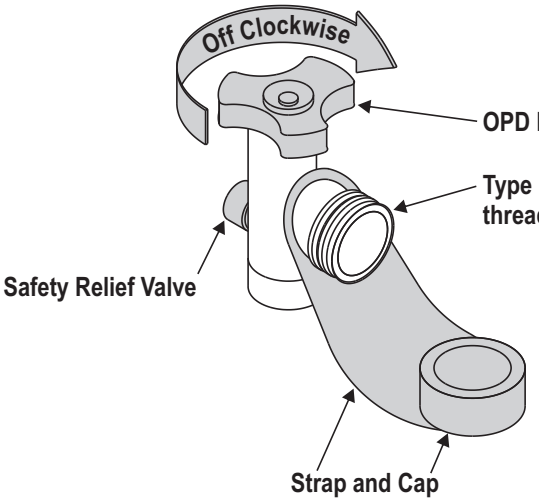


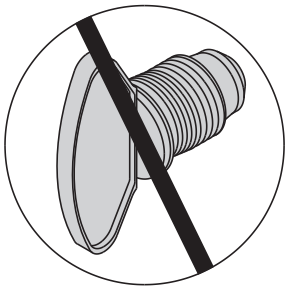
WARNING

If “growing” bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

Connecting Regulator to the LP Cylinder

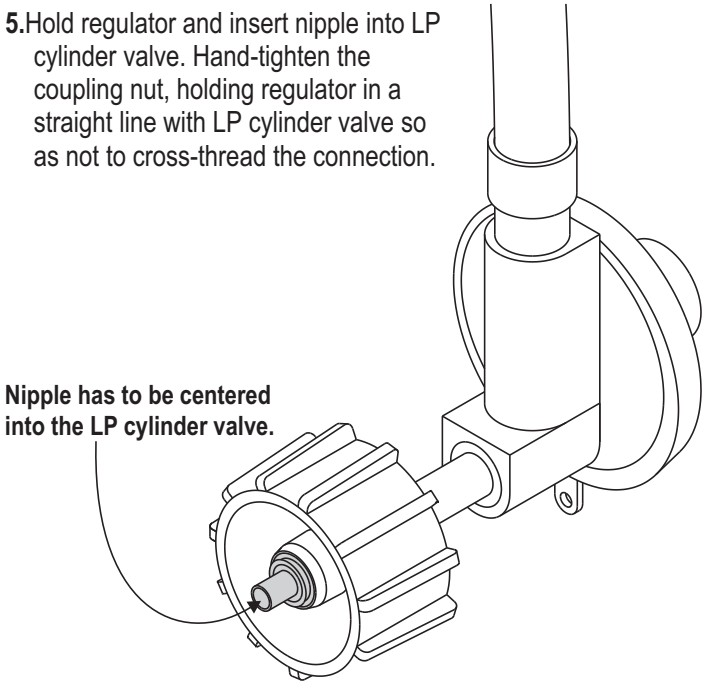
1. LP cylinder must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.

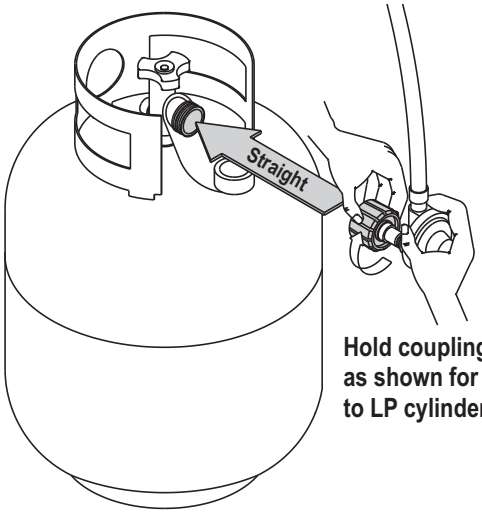




Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.





Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

6.Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

DANGER

- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

WARNING

- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, *immediately* close LPcylinder valve and call LP gas supplier or your fire department!

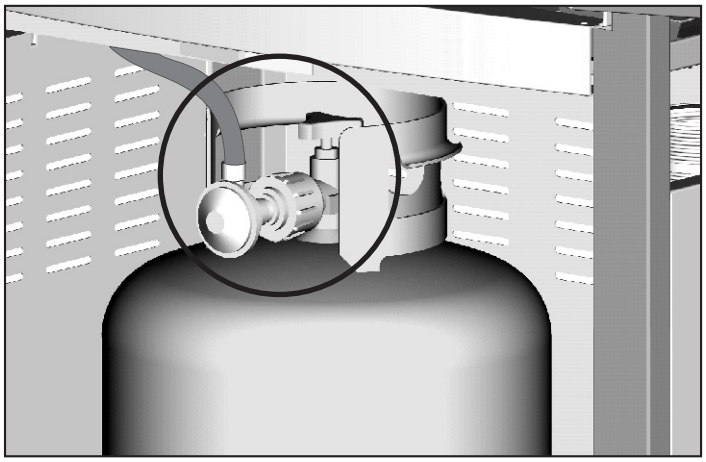
Leak Testing Valves, Hose and Regulator

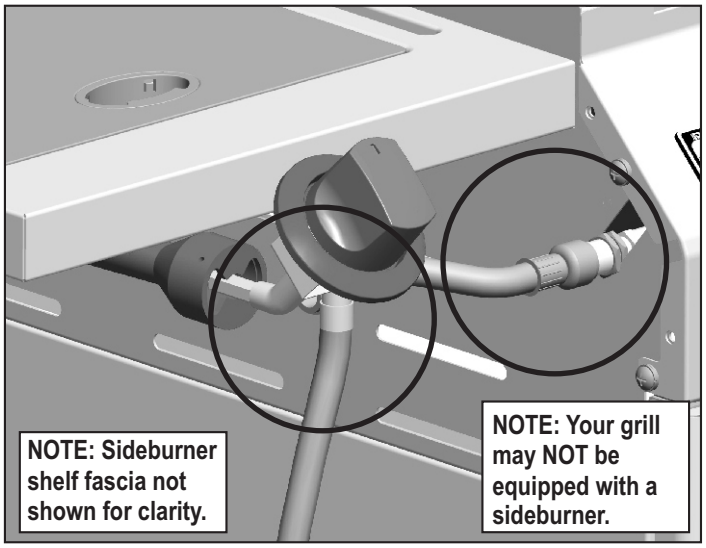
1.Turn all grill control knobs to OFF.

2.Be sure regulator is tightly connected to LP cylinder.

3.Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding**.

4.Brush soapy solution onto areas circled below, or other similar fittings on your grill.





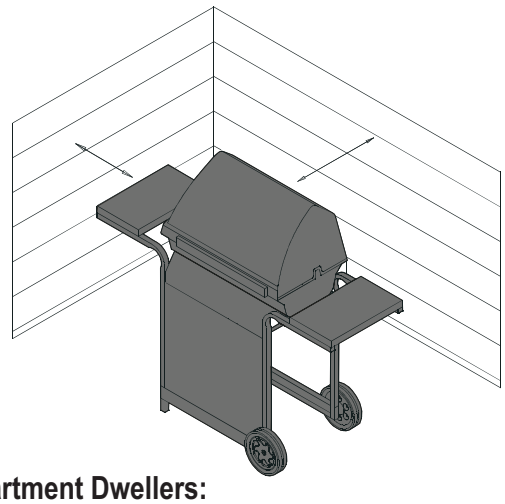
5.If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts.

6.Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

WARNING

For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (*Unless briquets are supplied with your grill.)*
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- **Apartment Dwellers:**

  Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When grill is not in use, turn off all control knobs and LP cylinder valve.
- Never move grill while in operation or still hot.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- Maximum load for sideburner and side shelf is 10 lbs.
- The grease tray **must** be inserted into grill and emptied after each use. Do not remove grease tray until grill has completely cooled.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the *"Troubleshooting Section"*. If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

CAUTION

- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

Ignitor Lighting

- **Do not lean over grill while lighting.**

1. Turn **OFF** gas burner control valves.
2. Turn **ON** gas at LP cylinder.
3. **Open lid during lighting.**
4. To ignite, push and turn ignition burner knob to **HI**.
5. Push and hold **ELECTRONIC IGNITION** button until the burner lights.
6. If ignition does NOT occur in 5 seconds, turn the burner controls **OFF**, wait 5 minutes and repeat the lighting procedure.
7. To ignite remaining burners, turn knob to the **HI** position starting with the burners closest to IGNITION BURNERS first. If ignitor does not work, follow match lighting instructions.

Lighting instructions are continued on the next page

Ignitor Lighting (continued)

8. For grills equipped with ELECTRONIC IGNITION at each burner:
Repeat steps 4 through 6 to light each burner.

9. Once each burner has ignited, turn knobs to desired setting.

WARNING

Turn controls and gas source or tank OFF when not in use.

CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

Match-Lighting

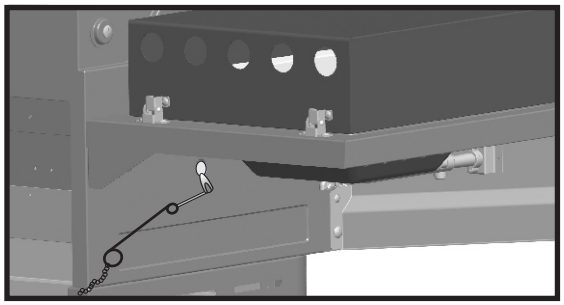
- **Do not lean over grill while lighting.**

1. Open lid. Turn **ON** gas at LP cylinder.

2. Place match into match holder (hanging from side panel of grill). Light match; then light burner by placing match through the match light hole on right or left side of grill.

3. Push in and turn far right or far left burner knob to the **HI** position, depending on match light hole selected. Be sure burner lights and stays lit.

4. Light adjacent burners in sequence by pushing knobs in and turning to the **HI** position.



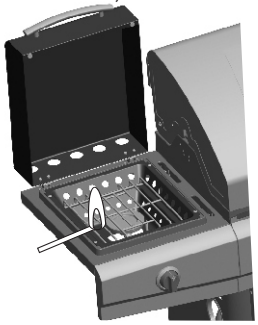
Sideburner Ignitor Lighting

- **Do not lean over grill while lighting.**

1. Open sideburner lid. Turn **ON** gas at LP cylinder.

2. Turn sideburner knob to the **HI** position, push and hold **ELECTRONIC IGNITION** button.

3. If sideburner does NOT light within 5 seconds, turn knob to **OFF**, wait 5 minutes, then repeat lighting procedure.



Sideburner Match Lighting

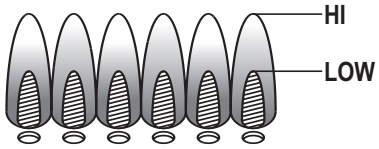
1. Open sideburner lid. Turn **ON** gas at LP cylinder.

2. Place lit match near burner.

3. Turn sideburner knob to the **HI** position.
Be sure burner lights and stays lit.

Burner Flame Check

- Remove cooking grates and flame tamers. Light burners, rotate knobs from **HI** to **LOW**. You should see a smaller flame in **LOW** position than seen on **HI**. Perform burner flame check on sideburner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to the **OFF**position. Turn LP cylinder **OFF** by turning hand-wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP cylinder.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between each collector box or burner and electrode. See *"Troubleshooting"* if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP cylinder before checking valves**. Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LOW** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

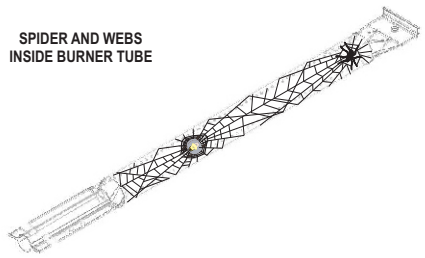
- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

General Grill Cleaning

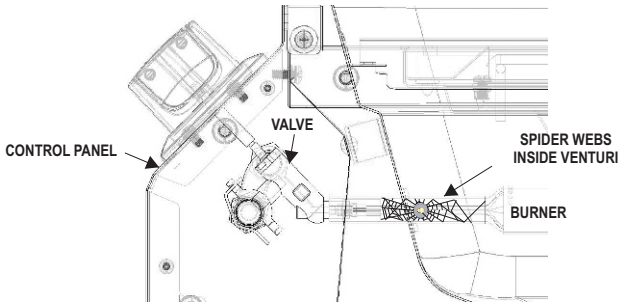
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory **(and should never be painted)**. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry. s Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

CAUTION

SPIDER ALERT!



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturers.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas OFF at control knobs and LP cylinder.**
2. Remove cooking grates and flame tamers.
3. Remove carryover tubes and burners.
4. Detach electrode from burner.

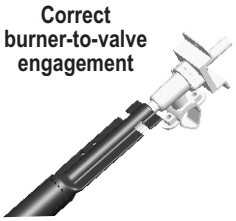
NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.

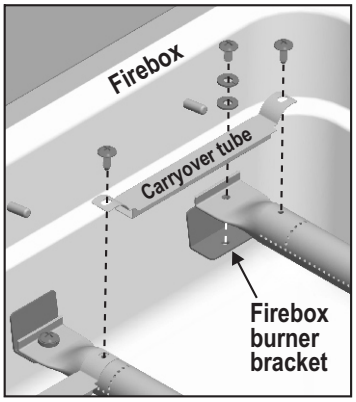
5. Carefully lift each burner up and away from valve openings. We suggest three ways to clean the burner tubes. Use the one easiest for you.
   - **(A)** Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.

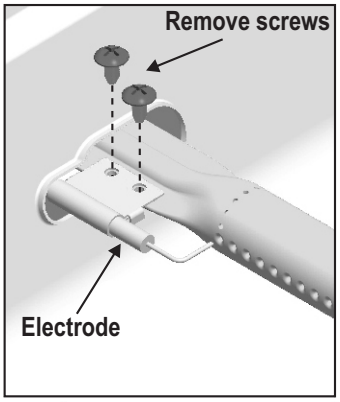
   - **(B)** Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.
   - **(C) Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

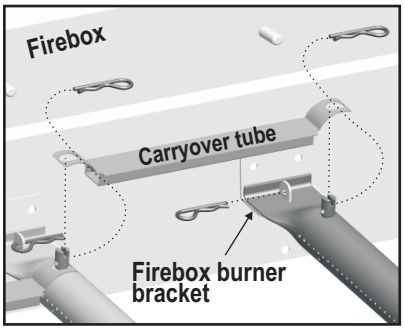
VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

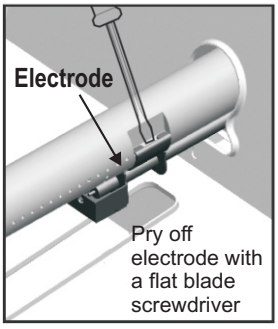
9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.











LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
All Parts	90 days from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales reciept WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240

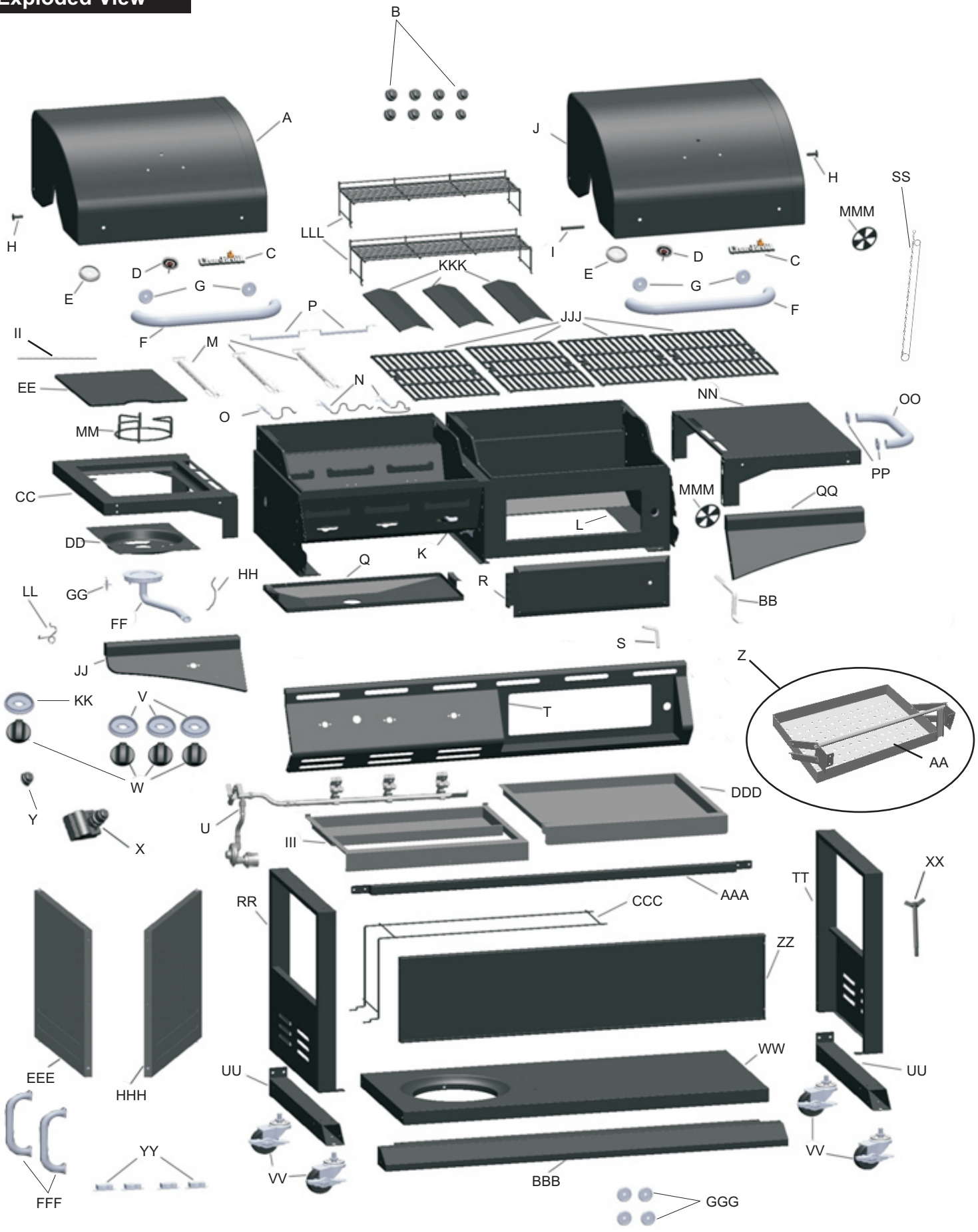
Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

PARTS LIST

Key	Qty	Description
A	1	TOP LID, GAS
B	8	RUBBER BUMPER, F/ TOP LID
C	2	LOGO PLATE
D	2	TEMPERATURE GAUGE
E	2	BEZEL, F/ TEMPERATURE GAUGE
F	2	LID HANDLE
G	4	BEZEL, F/ LID HANDLE
H	2	HINGE PIN F/ TOP LID (END)
I	1	HINGE PIN F/ TOP LID (CENTER)
J	1	TOP LID, CHARCOAL
K	1	FIREBOX, GAS
L	1	FIREBOX, CHARCOAL
M	3	MAIN BURNER
N	2	ELECTRODE, F/ MAIN BURNER, SHORT WIRE
O	1	ELECTRODE, F/ MAIN BURNER, LONG WIRE
P	2	CARRYOVER TUBE
Q	1	BOTTOM HEAT SHIELD
R	1	CHARCOAL DOOR
S	1	CHARCOAL DOOR HANDLE
T	1	MAIN CONTROL PANEL
U	1	HOSE VALVE REGULATOR ASSEMBLY
V	3	BEZEL, F/ MAIN CONTROL KNOB
W	4	CONTROL KNOB
X	1	ELECTRONIC IGNITION MODULE (4 SPARK)
Y	1	BUTTON, F/ ELECTRONIC MODULE
Z	1	CHARCOAL PAN W/ LIFT MECHANISM
AA	1	CHARCOAL PAN (ONLY)
BB	1	CHARCOAL LIFT HANDLE
CC	1	LEFT SIDE SHELF
DD	1	SIDE BURNER DRIP PAN
EE	1	SIDE BURNER LID
FF	1	SIDE BURNER

Key	Qty	Description
GG	1	ELECTRODE, F/ SIDE BURNER
HH	1	ELECTRODE WIRE, F/ SIDE BURNER
II	1	PIVOT WIRE, SIDE BURNER LID
JJ	1	LEFT SIDE FASCIA
KK	1	BEZEL, F/ SIDEBURNER KNOB
LL	1	RETAINING CLIP, F/ SIDE BURNER
MM	1	GRATE, F/ SIDE BURNER
NN	1	RIGHT SIDE SHELF
OO	1	SIDE HANDLE/ TOWEL BAR
PP	2	BEZEL, F/ SIDE HANDLE/ TOWEL BAR
QQ	1	RIGHT SIDE FASCIA
RR	1	LEFT CART
SS	1	MATCH HOLDER W/ CHAIN
TT	1	RIGHT CART
UU	2	CASTER BRACKET ASSY
VV	4	CASTER W/ LOCK
WW	1	BOTTOM SHELF
XX	1	TANK RETAINING SCREW
YY	2	MAGNET (SET OF 2)
ZZ	1	REAR PANEL, F/ CART
AAA	1	UPPER DOOR BRACE
BBB	1	FASCIA, F/ BOTTOM SHELF
CCC	1	TANK EXCLUSION
DDD	1	ASH PAN, F/ CHARCOAL GRILL
EEE	1	LEFT DOOR, NO HANDLE
FFF	2	DOOR HANDLE
GGG	4	BEZEL, F/ DOOR HANDLE
HHH	1	RIGHT DOOR, NO HANDLE
III	1	GREASE TRAY
JJJ	4	COOKING GRATE
KKK	3	BURNER TENT
LLL	2	WARMING RACK
MMM	2	DAMPER
NOT Pictured		
…	1	HARDWARE PACK
…	1	INSTRUCTION MANUAL, ENGLISH
…	1	INSTRUCTION MANUAL, FRENCH

Exploded View



ASSEMBLY STEPS

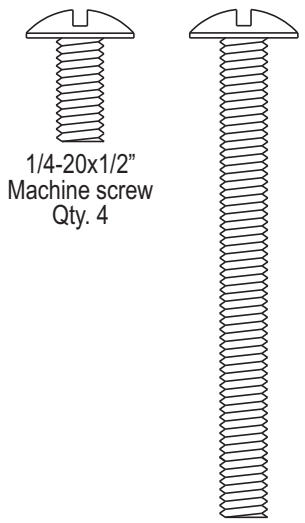
1

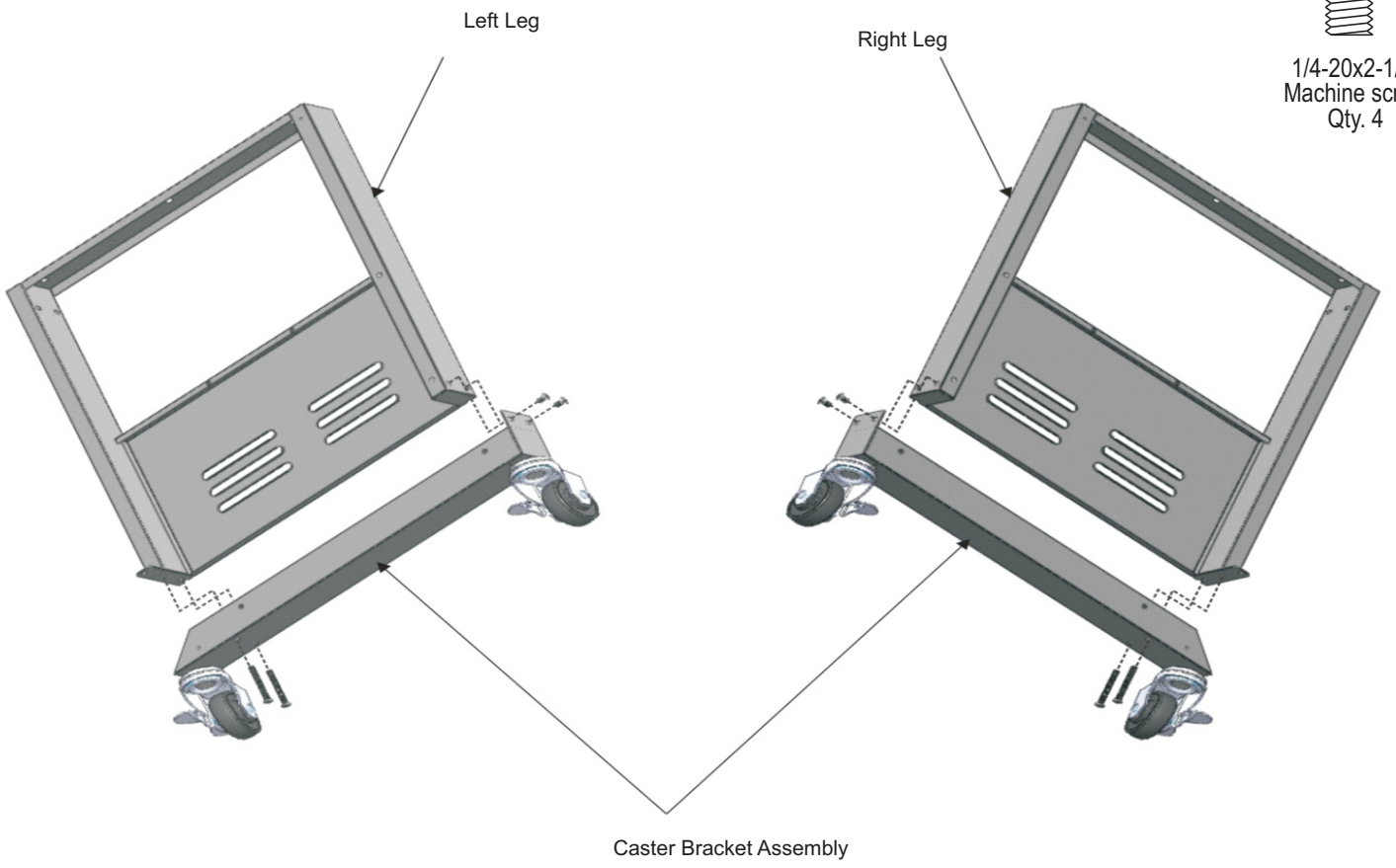
Caster Bracket Assembly to Legs

A Attach (1) caster bracket assembly to left leg with (2) 1/4-20x1/2" screws and (2) 1/4 -20x2-1/2" screws .

B Attach (1) caster bracket assembly to right leg with (2) 1/4-20x1/2" screws and (2) 1/4-20x2-1/2"screws.

C Tighten securely.

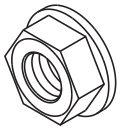




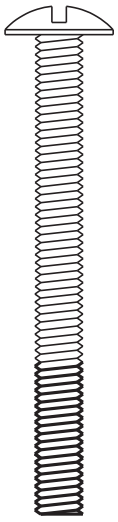
2 Bottom Shelf to Legs

A Attach bottom shelf to left and right leg assemblies with (4) 1/4-20 flange nuts and (4) 1/4 -20x2-1/2" screws .

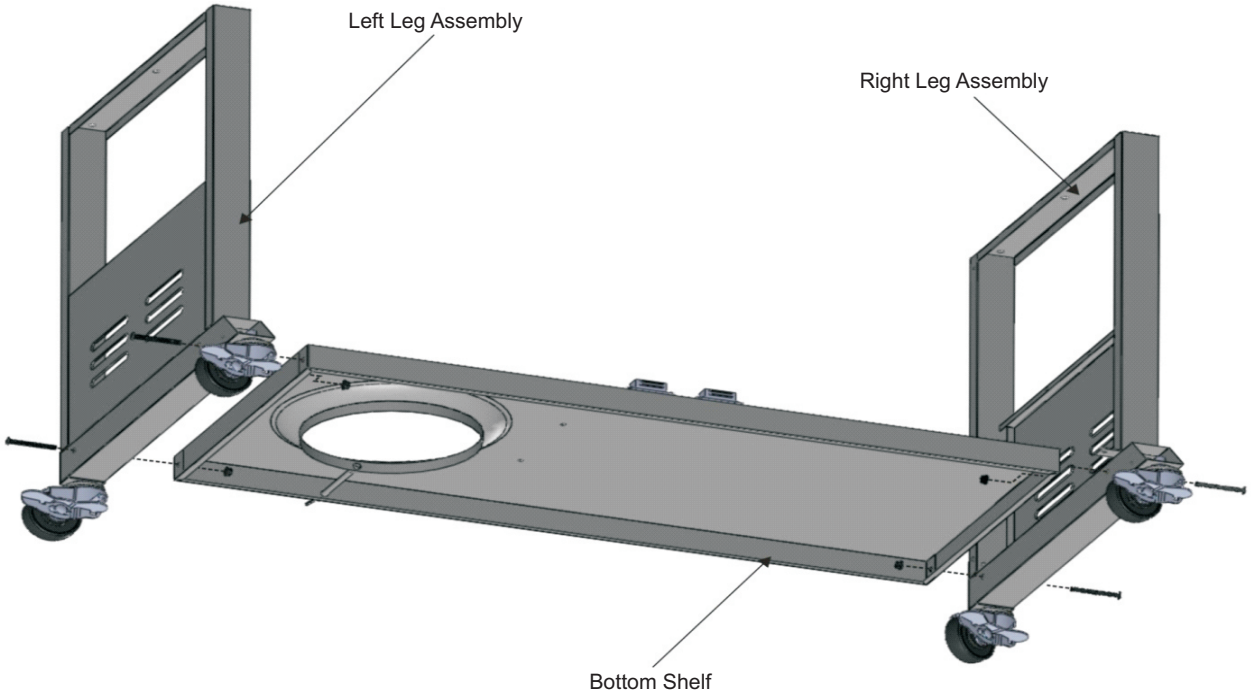
B Do not fully tighten until after Step 3.



1/4-20
Flanged Hex Nut
Qty. 4



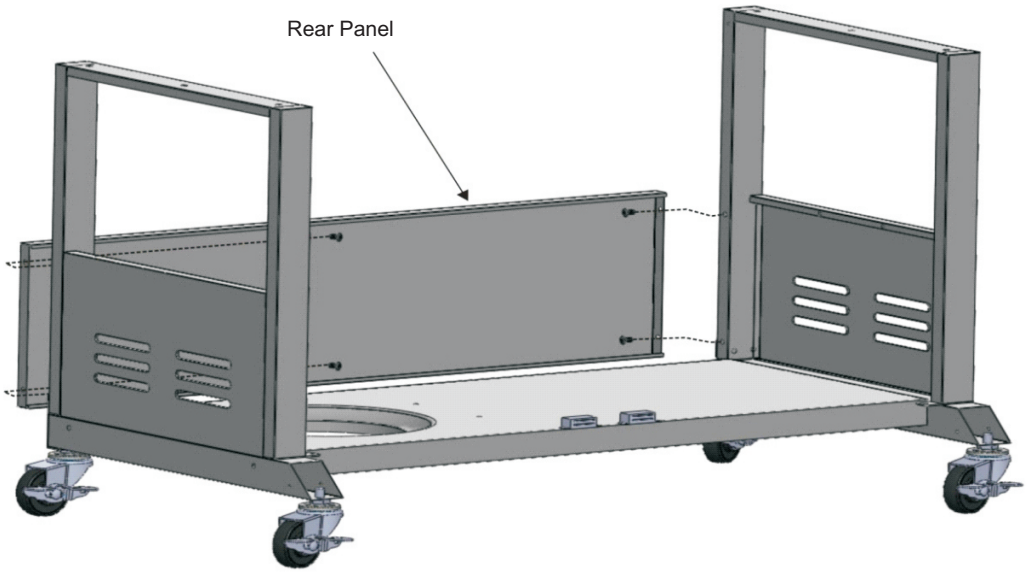
1/4-20x2-1/2”
Machine screw
Qty. 4

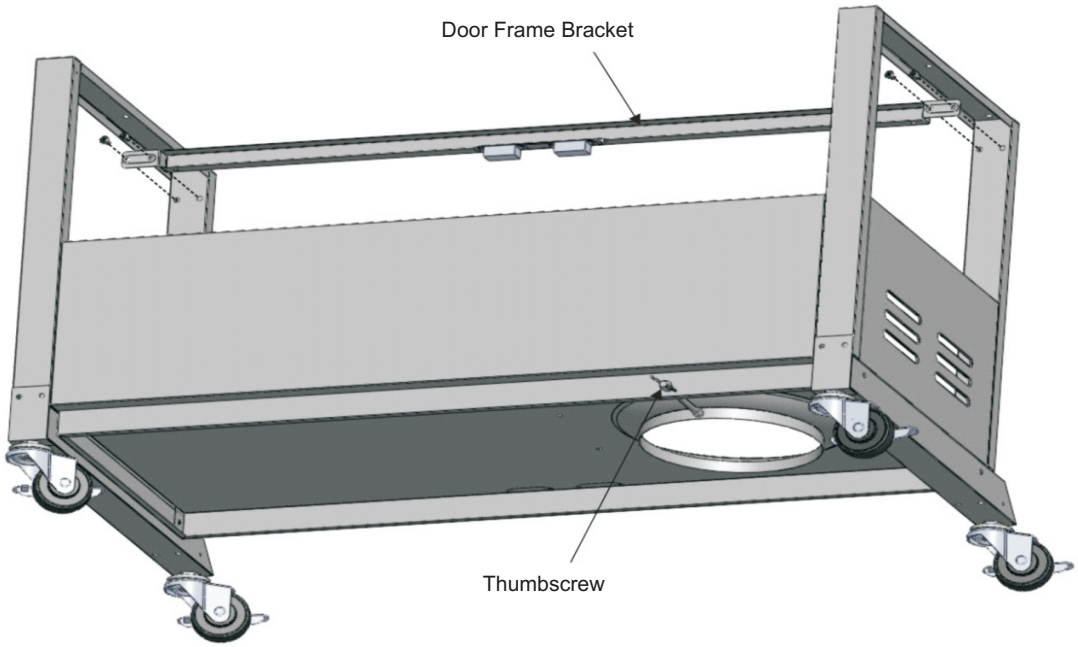


3 Rear Panel, Door Frame Bracket

A Attach rear panel to back of cart with (4) #10-24x3/8" screws.
B Attach door frame bracket to front of cart with (4) #10-24x3/8" screws.
C Tighten all screws securely including screws for bottom shelf from Step 2.

#10x24x3/8"
Machine Screw,
Qty. 8



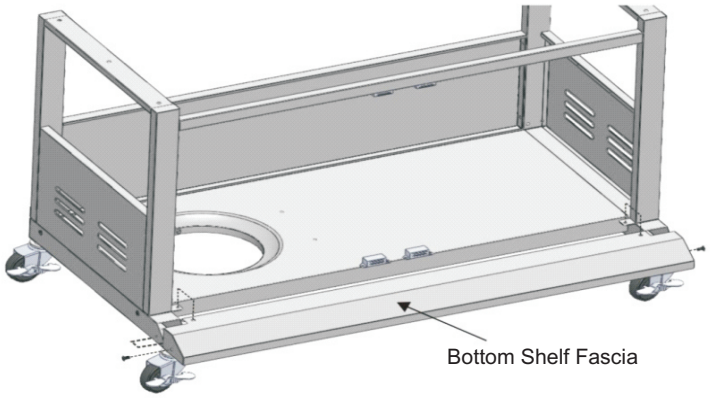


4 Bottom Shelf Fascia

A Attach bottom shelf fascia with (2) #10x3/8" self-tap screws, aligning door hinge hole with the door hinge holes on the legs.

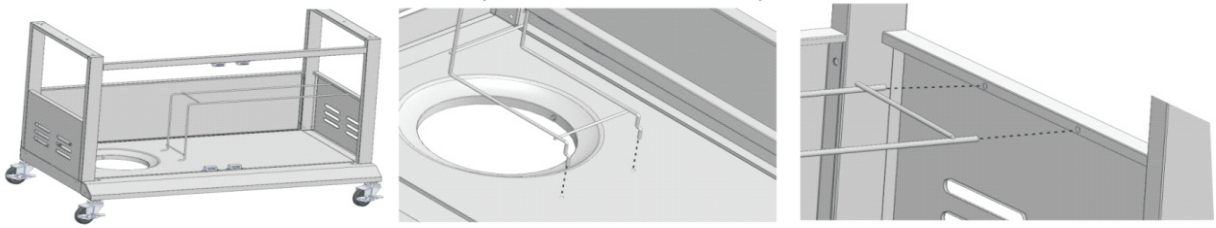
B Tighten securely.

#10x3/8”
Self-tap screw,
Qty. 2



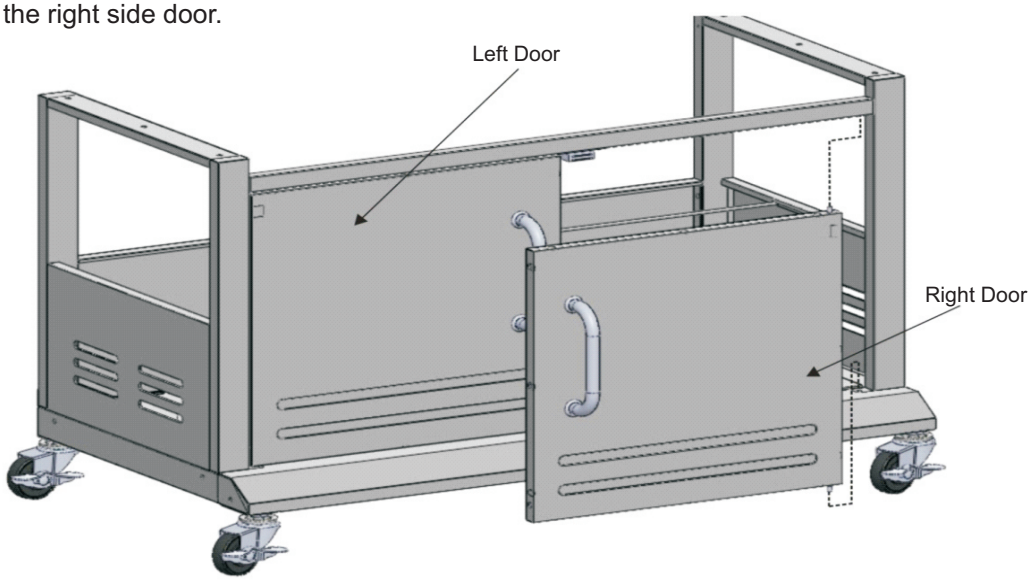
5 Tank Exclusion

A Insert tank exclusion left end into the holes on the bottom shelf, then align the right end of the tank exclusion with the holes on the side panel until it slides into place.



6 Door

A Install left door by inserting the lower hinge pin into the lower left door hinge hole. Depress the upper door hinge, then align with the door frame bracket until the hinge pin locks into place. Repeat for the right side door.



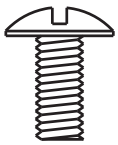
7

Grill body assembly to cart

A This step requires two people to lift and position the grill body onto the cart. Make sure the regulator hose remains outside the cart.

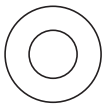
B Align bolt holes and then attach with (6) 1/4-20x1/2" screws, (6) 1/4" lock washers, and (6) 1/4" flat washers.

C Tighten securely.

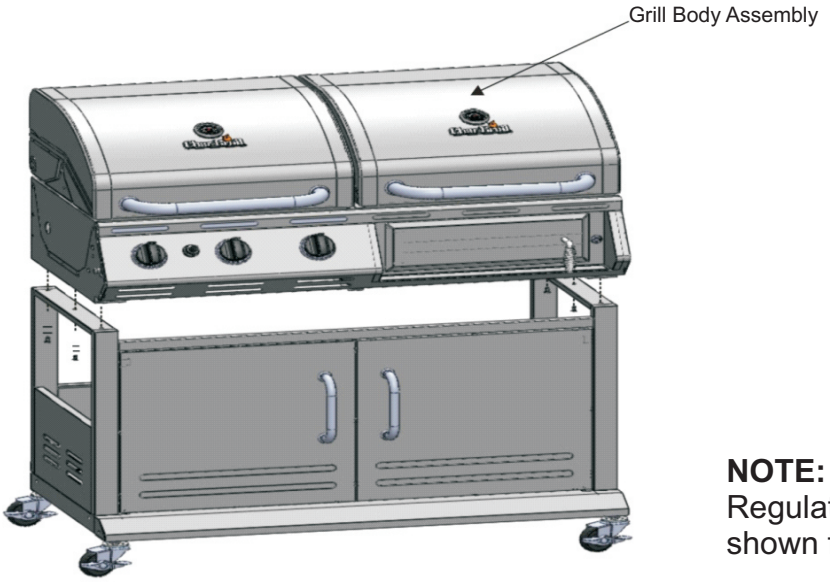


1/4-20x1/2"
Machine screw,
qty. 6

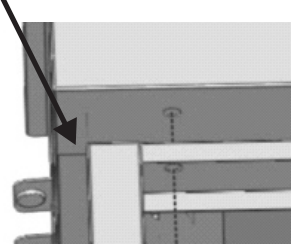
1/4"
Lock washer
Qty. 6



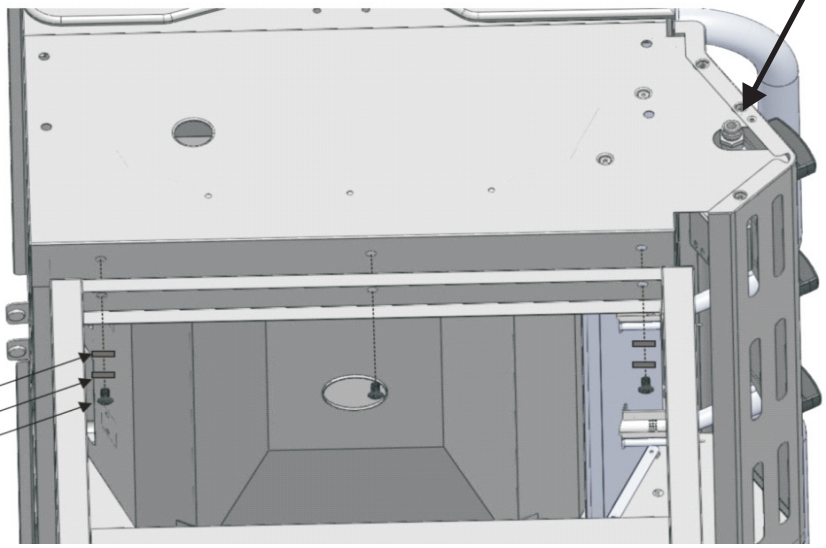
1/4"
Flat washer
Qty. 6



NOTE: Grill Body ass'y will extend ½" beyond cart legs in rear.



NOTE: Hose and Regulator NOT shown for clarity.

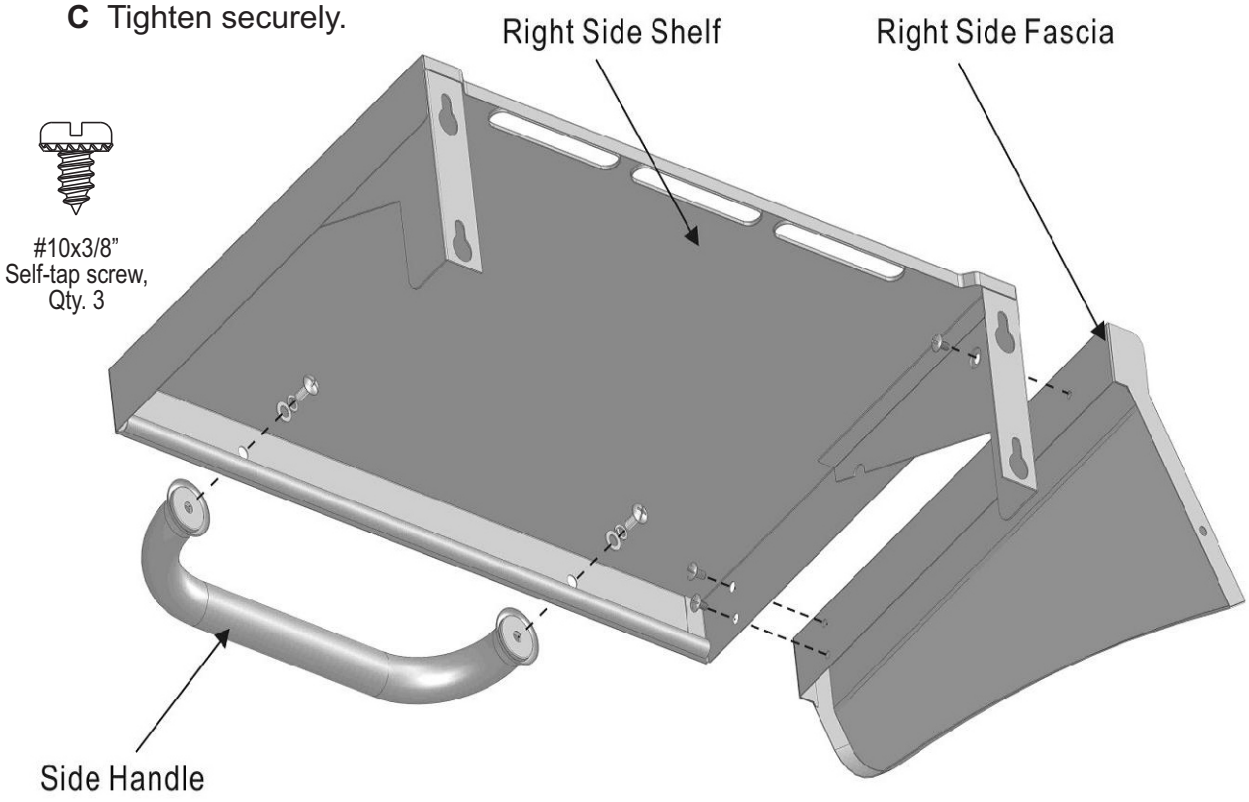


8 Right Side Fascia & Side Handle

A Attach right side fascia to side shelf with (3) #10 x 3/8” self-tap screws.

B Remove screws and washers from side handle then install to side shelf as shown in the below figure.

C Tighten securely.

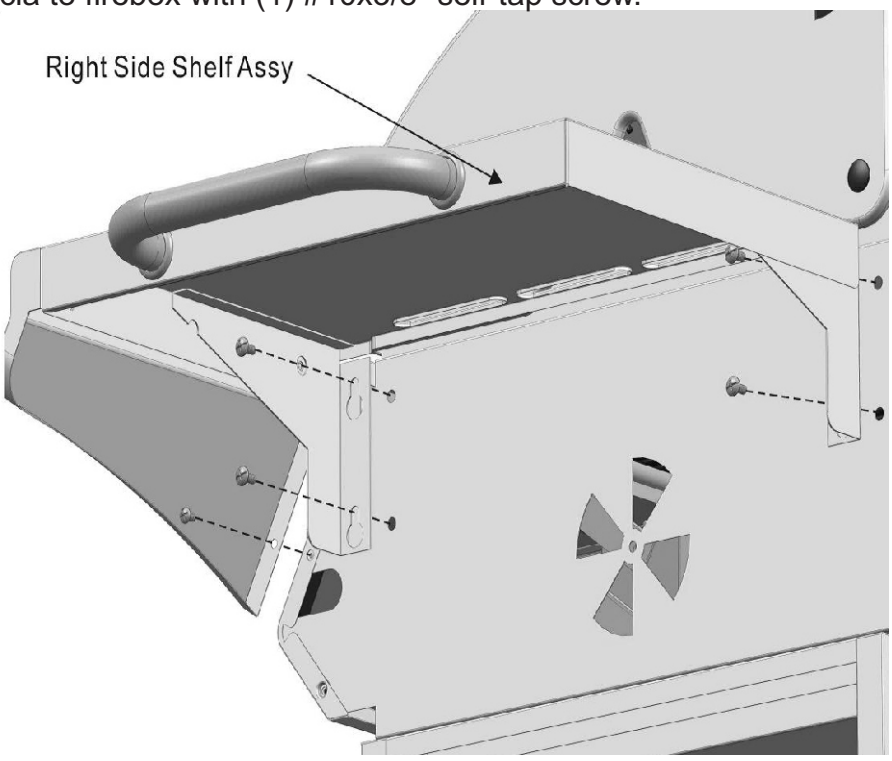


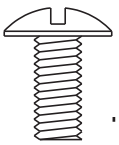
9 Right Side Shelf Assy

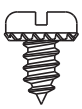
A Attach right side shelf assy to the right side of firebox with (4) 1/4-20x1/2” screws. First install the screws halfway, then place side shelf over screws and slide down over screws.

B Attach right side fascia to firebox with (1) #10x3/8" self-tap screw.

C Tighten securely.



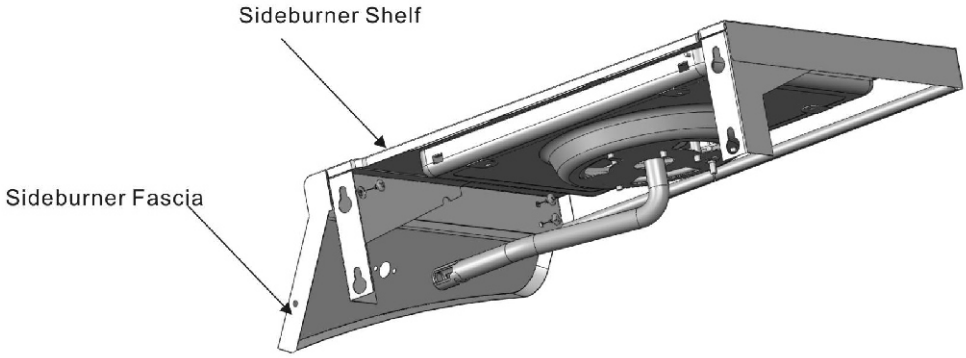

1/4-20x1/2”
Machine screw
Qty. 4


#10x3/8”
Self-tap screw,
Qty. 1

10 Sideburner Fascia

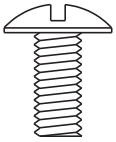
A Attach sideburner fascia to sideburner shelf with (3) #10x3/8” self-tap screws.
B Tighten securely.

#10x3/8”
Self-tap screw,
Qty. 3

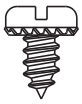


11 Sideburner Shelf Assy

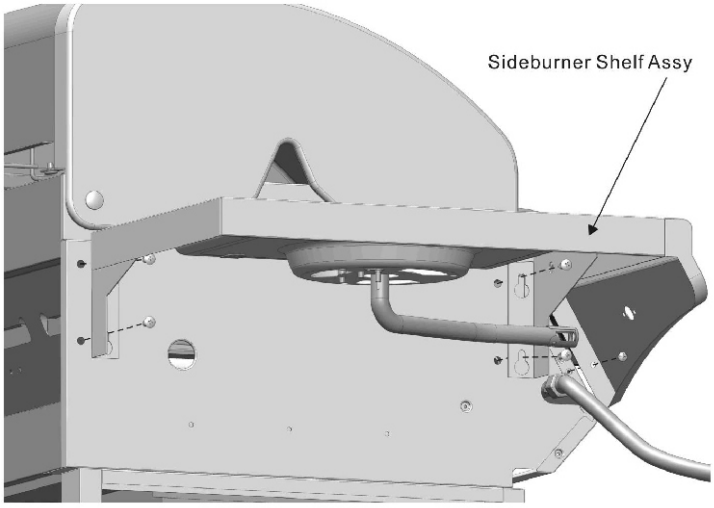
A Attach sideburner shelf assy to the left side of the firebox with (4) #1/4-20x1/2” screws. First install the screws halfway then place the side shelf over screws and slide the shelf down over the screws.
B Attach sideburner fascia to firebox with (1) #10x3/8” self-tap screw.
C Tighten securely.



1/4-20x1/2”
Machine screw
Qty. 4



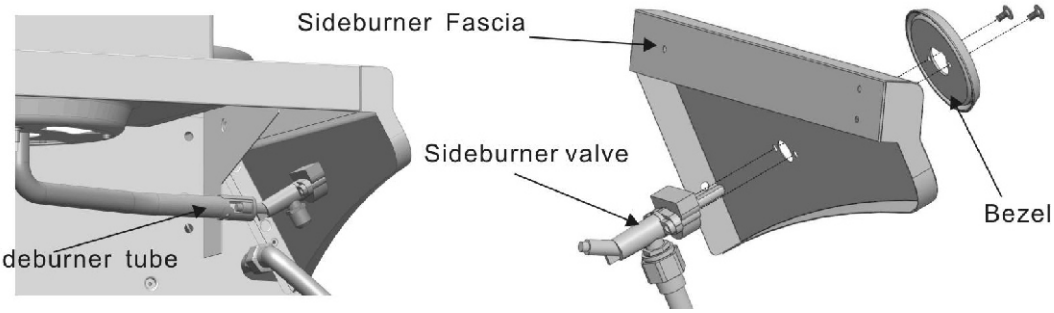
#10x3/8”
Self-tap screw,
Qty. 1



12 Sideburner Valve Bezel

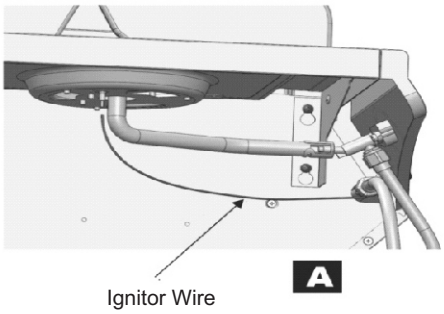
A Insert valve nozzle into the burner tube and then position valve behind sideburner fascia.
B Place bezel on fascia.
C Align holes and insert (2) #8-32x3/8” screws through bezel, fascia and into valve.
D Tighten securelv.

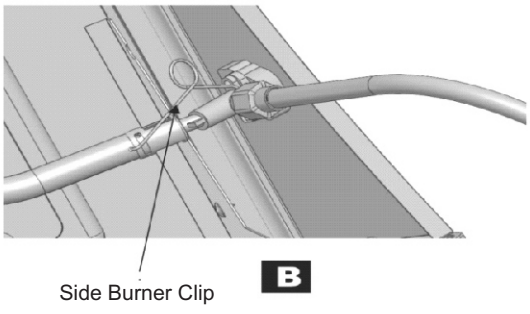
#8-32x3/8"Screw
Qty:2

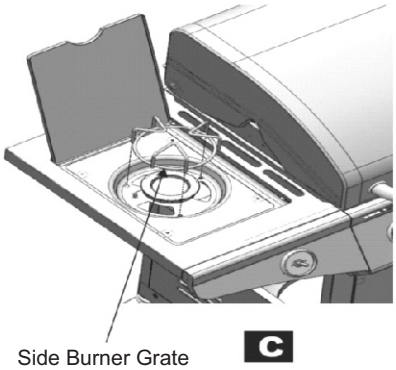


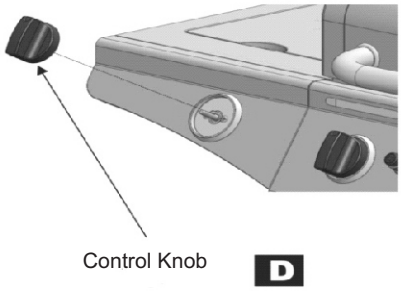
13 Ignitor Wire, Side Burner Clip, Side Burner Grate, and Control Knob

A Attach side burner ignitor wire to electrode as shown (A).
B Install side burner clip to side burner tube and valve as shown (B)
C Open side burner lid, then insert the side burner grate into place as shown (C)
D Press control knob onto side burner valve stem as shown (D)



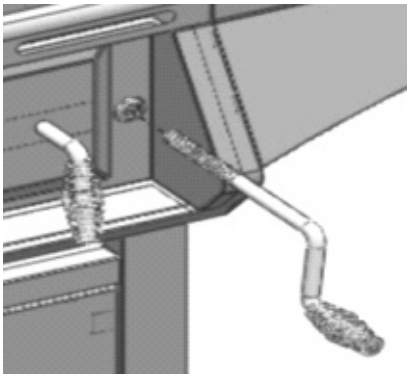


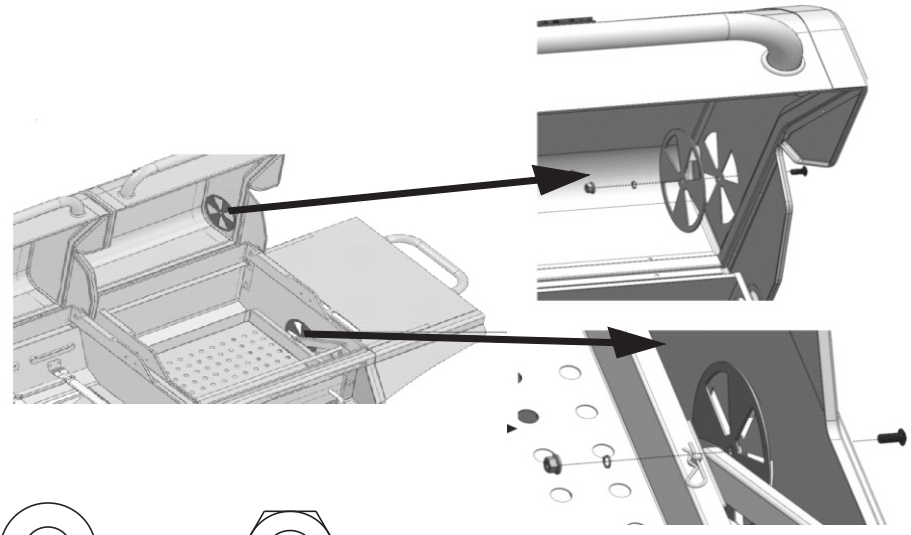


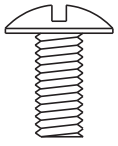


14 Air Ventilation Dampers

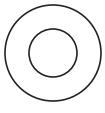
A Attach the crank by screwing the handle in clockwise into the grill front crank hole as shown below.
B Attach (1) air ventilation damper to the Charcoal Grill lid with (1) 1/4-20 x1/2" screw, (1) 1/4-20 nut, and (1) 1/4" flat washer.
C Attach (1) air ventilation damper to the Charcoal Firebox with (1) 1/4-20 x1/2" screw, (1) 1/4-20 nut, and (1) 1/4" flat washer.
D Tighten just enough to allow the dampers to turn freely.



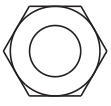




1/4-20x1/2”
Machine screw,
qty. 2



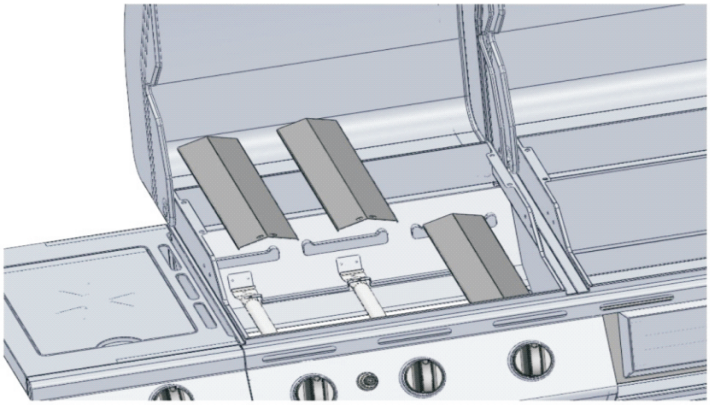
1/4"
Flat washer
Qty. 2

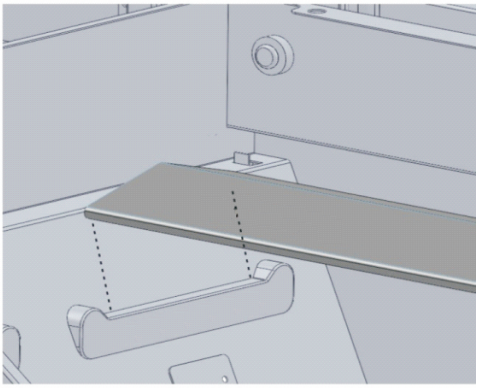


1/4-20
Nut
Qty. 2

15 Burner Tents

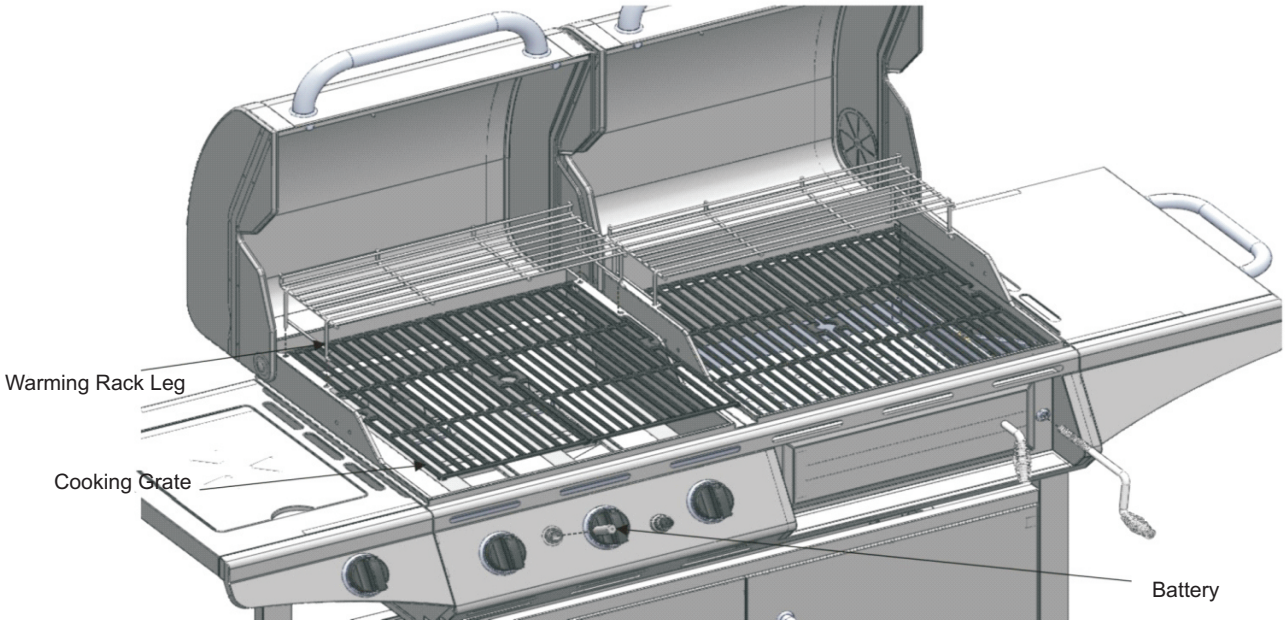
A Place burner tent onto the step in firebox over burners.





16 Warming Rack, Cooking Grate, Crank

A Install warning rack by inserting legs into the holes in the sides of the firebox.
B Place cooking grates onto grate rests in the firebox.
C Unscrew the ignitor cap and place battery into the holder with the poisive (+) end facing outward. Replace the ignitor cap.

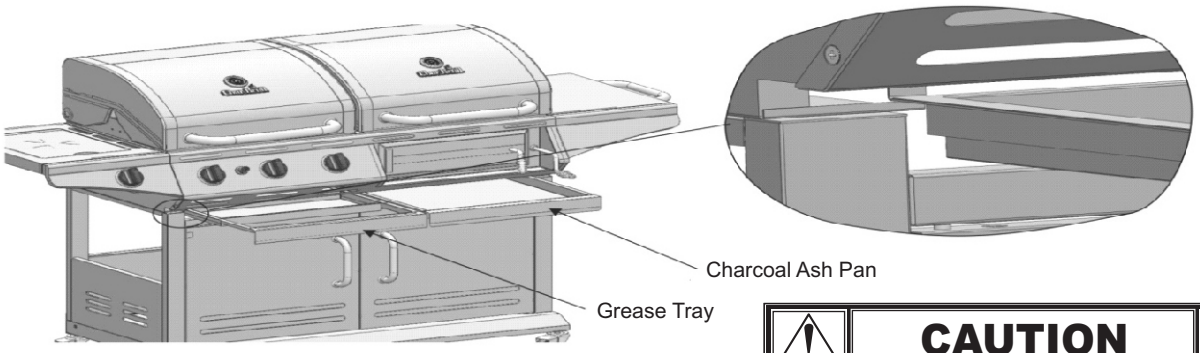


17

Gas Grill Grease tray, Charcoal Grill Ash Pan

A Slide grease tray into the track beneath the GAS side firebox.

B Slide charcoal pan into the track beneath the CHARCOAL side firebox.



CAUTION

Failure to install grease tray or charcoal ash pan will cause hot grease to drip from the bottom of the grill with the risk of fire or property damage.

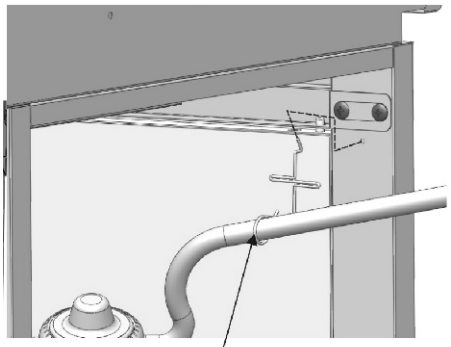
18

LP Tank

A Insert Hose Hook into hole on the inside of left front leg.

B Note the the LP tank is sold separately. Use tanks only equipped with an OPD (over-fill protection device). Fill and leak check LP tank before attaching to the grill and regulator.

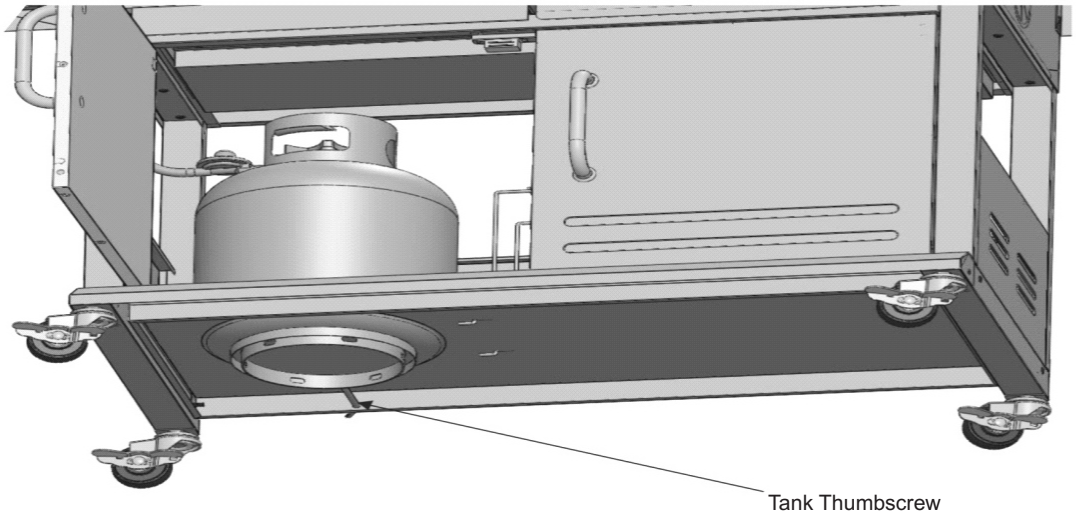
C Open left door of the cart and place LP tank into hole in bottom shelf with valve opening facing to side as shown. Finger tighten the thumbscrew to hold LP tank securely in place.



CAUTION

Failure to install tank correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.

See Use and Care section to correctly leak test and perform the burner flame check.



EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Damaged hose.	• Turn off gas at LP cylinder or at source on natural gas systems. If anything but burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	• Improper installation, connection not tight, failure of rubber seal.	• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also) *Continued on next page.*	**GAS ISSUES:**	
	• Trying to light wrong burner.	• See instructions on control panel and in Use and Care section.
	• Burner not engaged with control valve.	• Make sure valves are positioned inside of burner tubes.
	• Obstruction in burner.	• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
	• No gas flow.	• Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to “Sudden drop in gas flow.”
		• For a grill equipped with the AUTO-CLEAN™ feature, make sure the AUTO-CLEAN™ valve is set to “Grill”
	• Vapor lock at coupling nut to LP cylinder.	• Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry.
	• Coupling nut and LP cylinder valve not fully connected.	• Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.
	ELECTRICAL ISSUES:	
	• Electrode cracked or broken; “sparks at crack.”	• Replace electrode(s).
	• Electrode tip not in proper position.	Main Burners: • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8” to 1/4”. Adjust if necessary. Sideburner: • Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8” to 3/16”. Adjust if necessary.
	• Wire and/or electrode covered with cooking residue.	• Clean wire and/or electrode with rubbing alcohol and clean swab.
	• Wires are loose or disconnected.	• Reconnect wires or replace electrode/wire assembly.
	• Wires are shorting (sparking) between ignitor and electrode.	• Replace ignitor wire/electrode assembly.
	• Dead battery.	• Replace with a new alkaline battery.

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Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)	**ELECTRONIC IGNITION:** • No spark, no ignition noise. • No spark, some ignition noise. • Sparks, but not at electrode or at full strength.	 • See Section I of Electronic Ignition System. • See Section II of Electronic Ignition System. • See Section III of Electronic Ignition System.
Burner(s) will not match light.	• See **"GAS ISSUES:"** on previous page. • Match will not reach. • Improper method of match-lighting.	 • Use long-stem match (fireplace match). • See "Match-Lighting" section of Use and Care.
Sudden drop in gas flow or low flame.	• Out of gas. • Excess flow valve tripped. • Vapor lock at coupling nut/LP cylinder connection.	• Check for gas in LP cylinder. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill. • Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
Flames blow out.	• High or gusting winds. • Low on LP gas. • Excess flow valve tripped.	• Turn front of grill to face wind or increase flame height. • Refill LP cylinder. • Refer to "Sudden drop in gas flow" above.
Flare-up.	• Grease buildup. • Excessive fat in meat. • Excessive cooking temperature.	• Clean burners and inside of grill/firebox. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	• Grease trapped by food buildup around burner system.	• Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
Unable to fill LP cylinder.	• Some dealers have older fill nozzles with worn threads.	• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.
One burner does not light from other burner(s).	• Grease buildup or food particles in end(s) of carryover tube(s).	• Clean carry-over tube(s) with wire brush.
AUTO-CLEAN™ (If Equipped)	**Possible Cause**	**Prevention/Solution**
Timer does not work (Green light does not flash)	• Dead Battery • Batteries installed incorrectly. • Knob Position did not start the Clean Cycle	• Replace batteries • Install batteries correctly. • Push Knob in to start the clean cycle. (Green LED should begin to flash)
No LED's will illuminate	• Dead Battery	• Replace batteries
Red LED next to battery symbol is illuminated	• Low Battery Strength	• Prepare to replace batteries (NOTE: Clean cycle will operate with a weak battery.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when Electronic Ignition Button is pressed; **no noise** can be heard from spark module.	• Battery not installed properly.	• Check battery orientation.	• Install battery (make sure that "+" and "–" connectors are oriented correctly, with "+" end up and "–" end down.)
	• Dead battery.	• Has battery been used previously?	• Replace battery with new alkaline battery.
	• Button assembly not installed properly.	• Check to insure threads are properly engaged. Button should travel up and down without binding.	• Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.
	• Faulty spark module.	• If no sparks are generated with new battery and good wire connections, module is faulty.	• Replace spark module assembly.
SECTION II No sparks appear at any electrodes when Electronic Ignition Button is pressed; noise **can** be heard from spark module.	• Output lead connections not connected.	• Are output connections on and tight?	• Remove and reconnect all output connections at module and electrodes.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	• Output lead connections not connected.	• Are output connections on and tight?	• Remove and reconnect all output connections at module and electrodes.
	• Arcing to grill away from burner(s).	• If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.	• If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.
	• Weak battery.	• All sparks present but weak or at slow rate.	• Replace battery with a new alkaline battery.
	• Electrodes are wet.	• Has moisture accumulated on electrode and/or in burner ports?	• Use paper towel to remove moisture.
	• Electrodes cracked or broken "sparks at crack".	• Inspect electrodes for cracks.	• Replace cracked or broken electrodes.

NOTES

NOTES

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(Si registra en línea, no es necesario enviar esta tarjeta de registro.)
(Si vous enregistrez votre produit en ligne, il n'est pas nécessaire d'envoyer la carte d'enregistrement.)

PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE.

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

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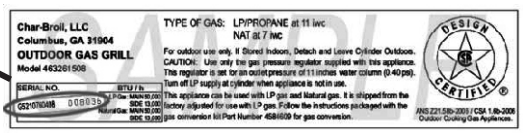
City | Ciudad | Ville _____ **State | Estado | Province** _____ **Zip Code | Código Zip | Code Postal** _____

*2 **E-mail Address | Dirección de correo electrónico | Adresse électronique** _____

* 3 **Phone Number | Número telefónico | Numéro de téléphone** _____

*4 **Model Number | Número de modelo | Numéro de modèle** _____

Serial Number | Número de serie| Numéro de série _____



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*5 *Attach copy of your sales receipt here.*

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Veuillez attacher une copie de votre reçu ici.

6 **Date of Purchase | Fecha de compra | Date de l'achat** _____

7 **Store Name | Nombre de la tienda | Nom du magasin** _____

$ _____

8 **Purchase Price | Precio de compra | Prix d'achat**

9 **Your Gender | Sexo | Sexe:**

- ☐ Male | Masculino | Masculin
- ☐ Female | Femenino | Féminin

10 **Which product are you registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?

1. ☐ Gas Grill | Parrilla a gas | Gril au gaz
2. ☐ Electric Grill | Parrilla eléctrica | Gril électrique
3. ☐ Smoker | Ahumador | Fumoir
4. ☐ Charcoal Grill | Parrilla a carbón | Barbecue au charbon
5. ☐ Cooker/Fryer | Cocina/freidora | Cuiseur/Friteuse
6. ☐ Other | Otro | Autre

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